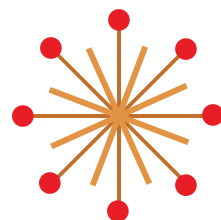


Wychert Vale



DECORATE YOUR HOUSE FOR HARVEST

**PHOTOS TO wv-benefice@jdhawkins.org.uk
PLEASE INCLUDE YOUR NAME & VILLAGE
(ENTRIES WILL BE SHARED ON WYCHERT
VALE WEBSITE & FACEBOOK PAGE)**

INSPIRATION



CORNUCOPIA COLLAGE

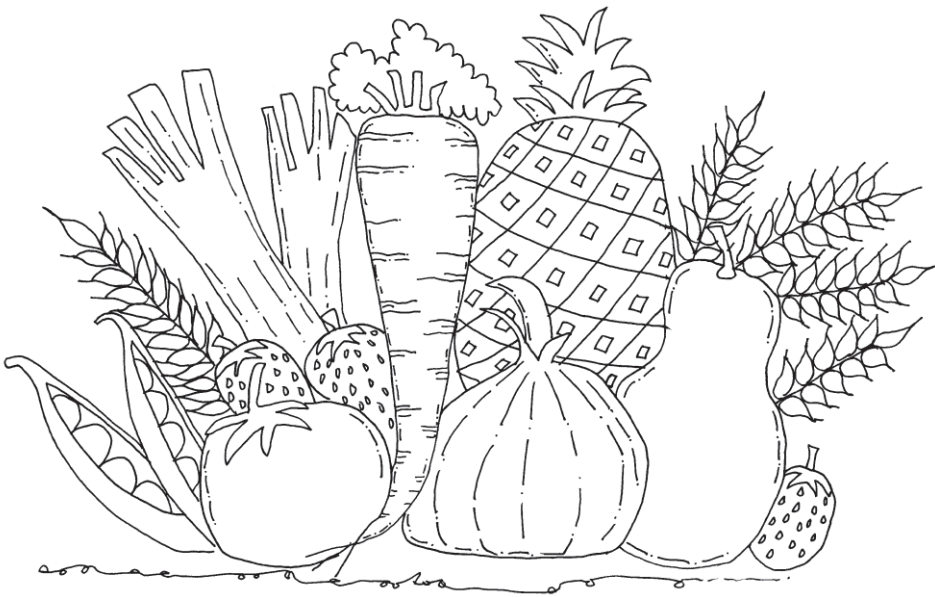
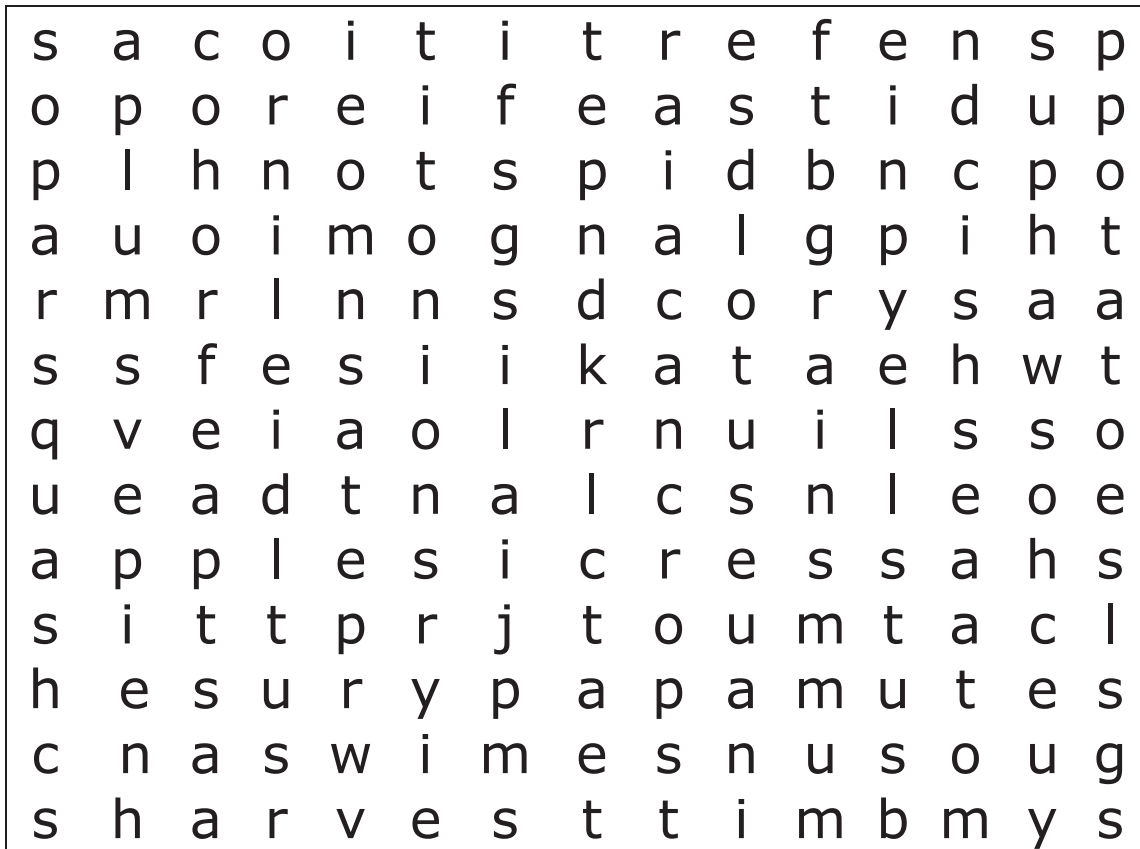
BY SUE BIRRELL



CUT OUTS



Harvest Word Search



harvest
crops
feast
grains
wheat
apples
plums
potatoes
onions
squash



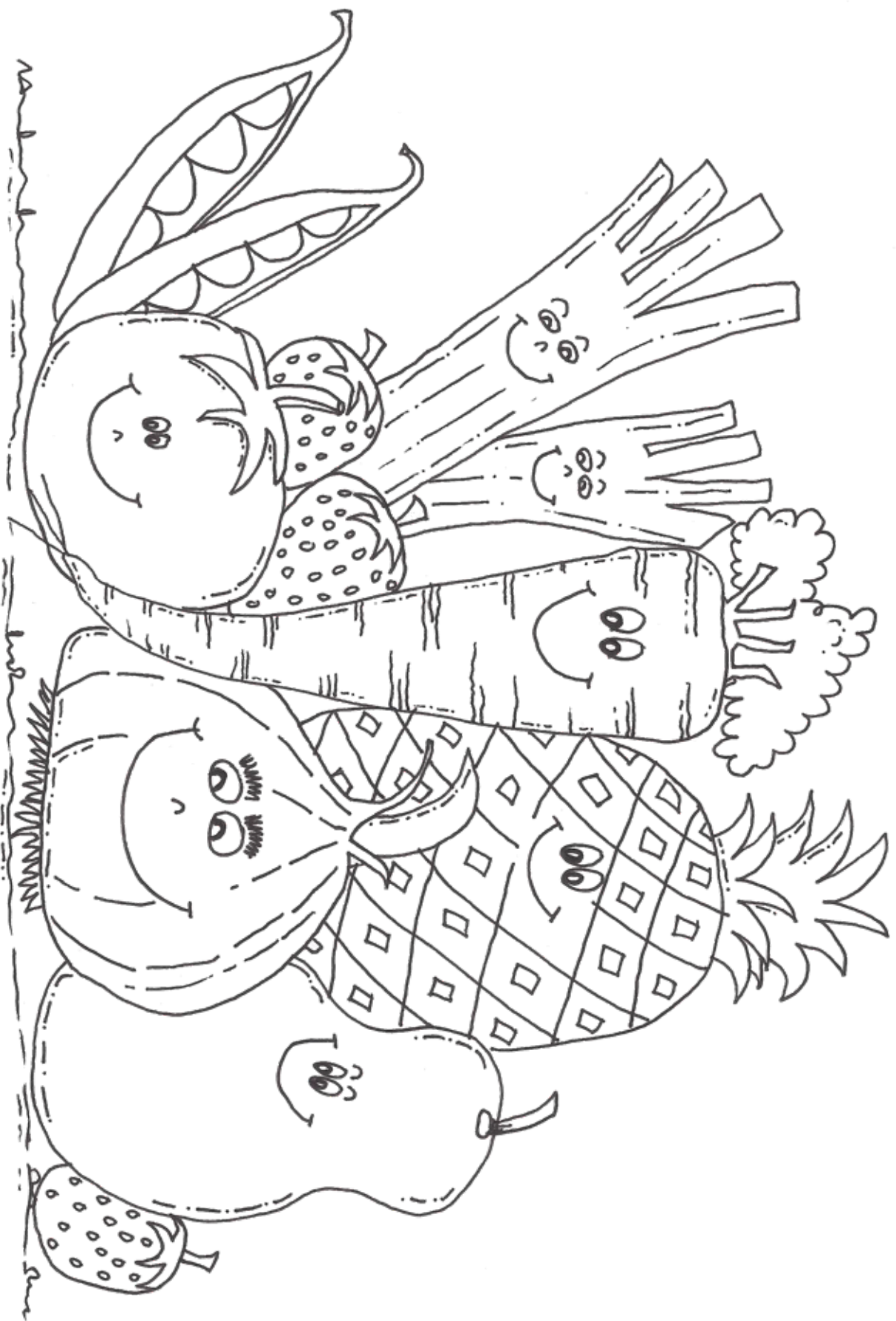
Serves 4

Utensils: 1 mixing bowl, knife, tablespoon, peeler, oven-ware dish, baking tray, teaspoon, chopping board.

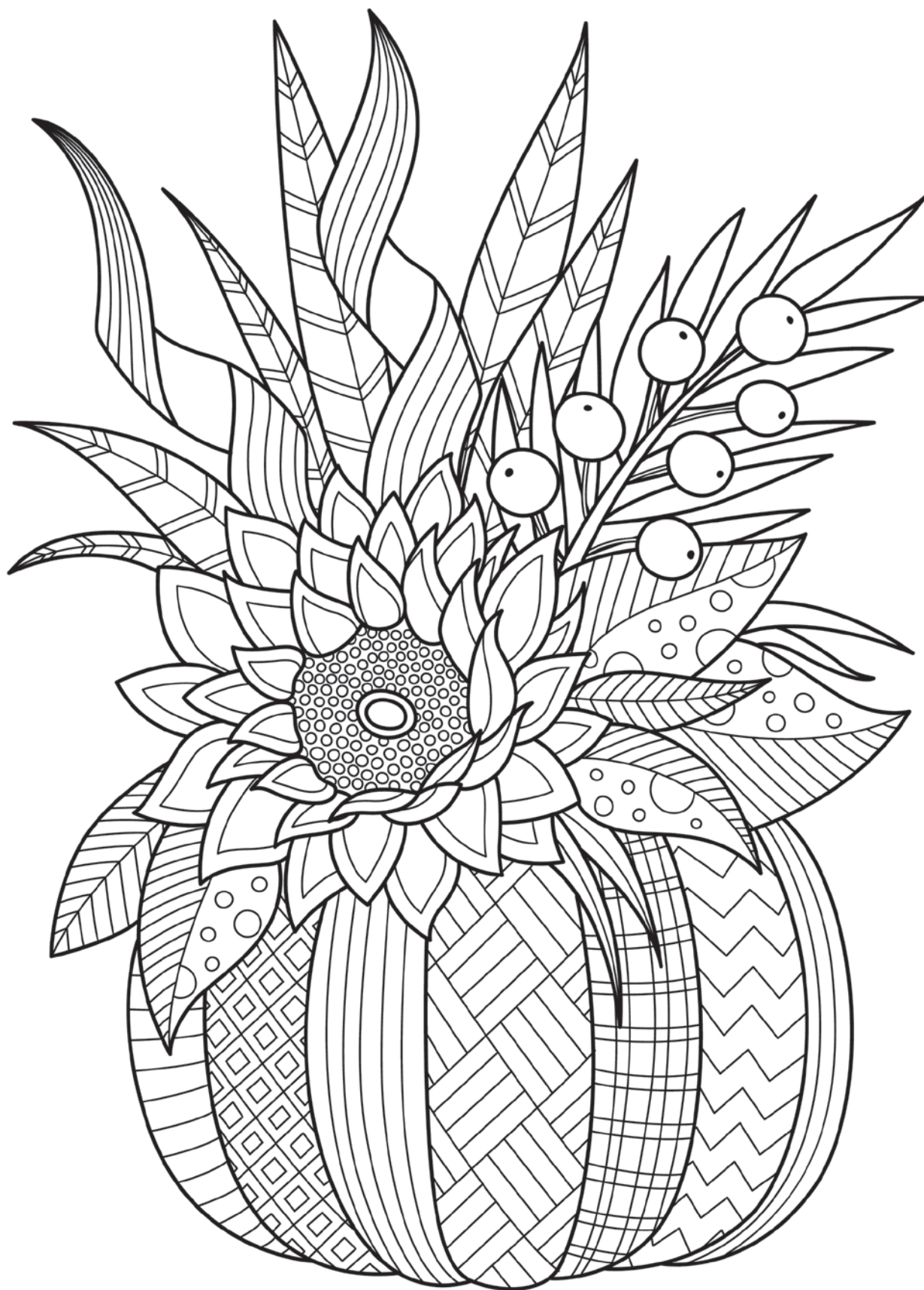
Ingredients: 100g Self Raising Flour, 50g margarine or butter, 100g sugar, 2 medium sized cooking apples.

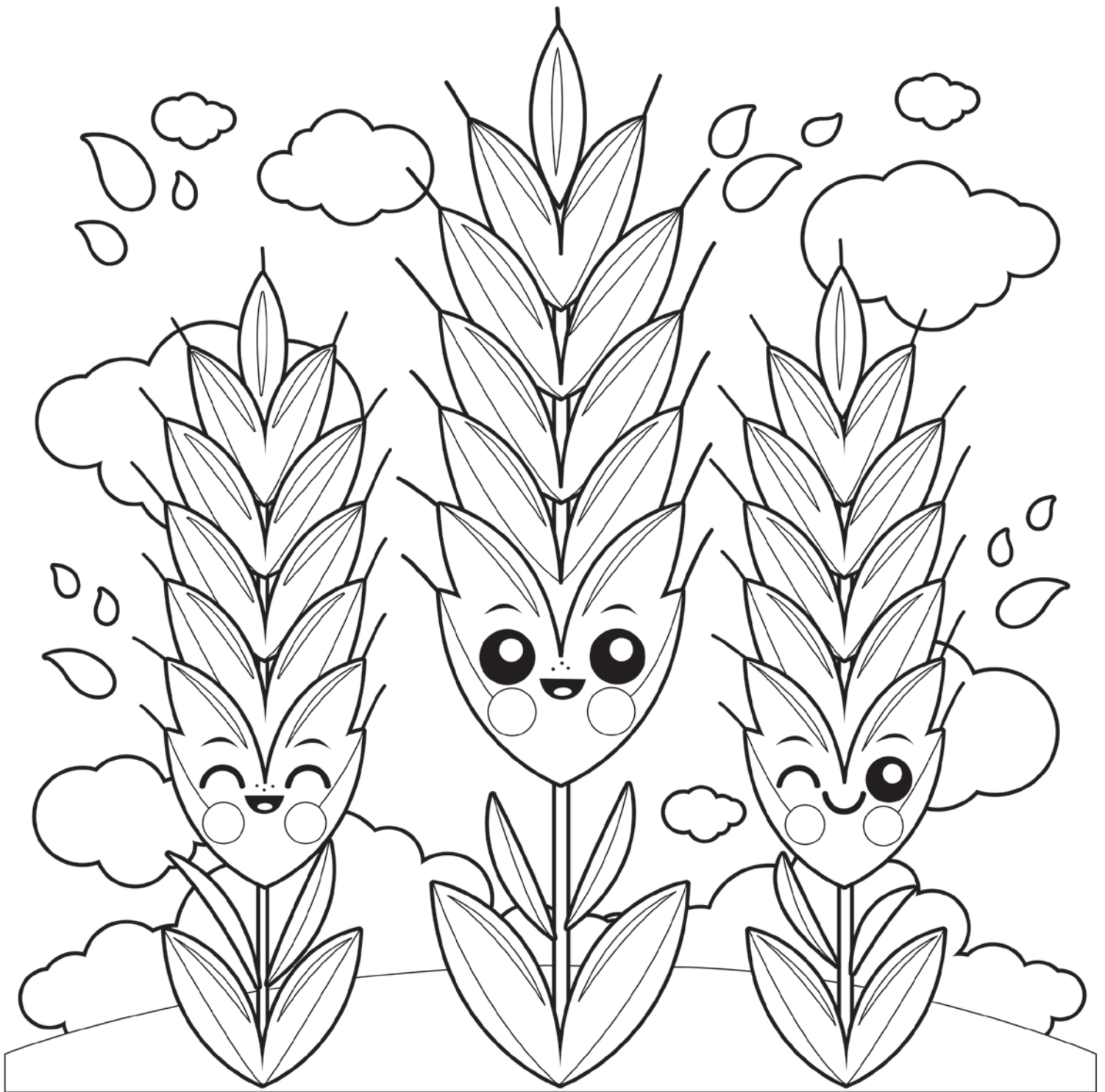
1. Ask a grown up to set Oven to Gas Mark 5, Electric 375°F or 190°C
2. Put flour into mixing bowl. Cut margarine / butter into small pieces and add to flour.
3. Rub fat into flour with fingertips until mixture is like fine breadcrumbs. Use tablespoon to mix half the sugar into the rubbed in mixture.
4. With a grown up, cut apples in half, then half again.
5. Peel skin from each quarter. With a grown up, carefully remove cores and chop apple into small pieces.
6. Add the remaining sugar to the chopped apples and place into your oven-proof dish.
7. Spoon crumble on top of the apples and carefully press down to smooth the top.
8. Put the pie dish on a baking tray. Using oven gloves, put the tray in the the oven on the middle shelf for 30-35 minutes. The top should be brown and the apple soft.
9. Serve with lashings of custard, or ice cream. Yum!

Harvest Fruit and Vegetables











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Give thanks
to the Lord
Psalm 136:1